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U. S. Department of Agriculture

7-28-61 F

UNITED STATES ESPALIER NURSERY COMPANY - SHERWOOD, OREGON

RETAIL PRICE LIST - 1961 - 1962

DWARF FRUIT TREES - Almonds, Apples (East Malling VII & IX), Apricots, Nectarines, Peaches, Pears, Plums, Prunes and Semi-Dwarf Cherries.

<u>SIZE</u>	<u>PRICE PER EACH (F.O.B. Sherwood)</u>
5/16" - 7/16" trunk, well-branched	\$2.00
7/16" - 9/16" " "	\$2.50
9/16" - 11/16" " "	\$3.00

(See variety list included herewith for descriptions, etc.)

DWARF COMBINATION APPLES (4 varieties on each)	\$5.00
(3 varieties on each)	\$4.00

ESPALIER FRUIT TREES: Horizontal Cordons (T-Shaped)

One-Tier - Spread (width between extreme shoots of lower tier) 4 to 8 feet
Height: 2 to 3 feet \$4.50 each

Two-Tier - Spread: 5 to 9 feet
Height: 3 to 4 feet \$7.00 each

Espalier trees in following varieties:

Apples: Beverly Hills, Delcon, Dolgo Crab, Early Crimson, Eleyi Crab, Gravenstein, King, King David, Lodi, Northern Spy, Red Delicious, Red Gravenstein, Red Jonathan, Red McIntosh, Red Rome, Red Stayman, Red Spitzenberg, Red Winesap, Whitney Crab, Yellow Delicious, Yellow Newtown, Yellow Transparent.

Pears: Bartlett, Clapp's Favorite, Comice, D'Anjou, Flemish Beauty, Hardy, Winter Nelis, Winter Bartlett.

Cherries: Bing, Black Tartarian, Royal Ann, Van.

T E R M S

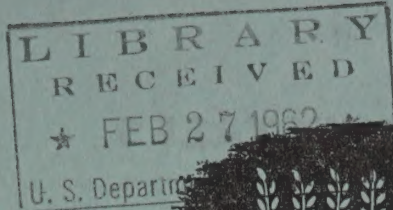
Cash for all orders should be forwarded prior to shipment; C.O.D. Shipments, 50% in advance.

All claims of whatsoever nature must be made within 10 days after receipt of stock. Positively no claims will be recognized unless made in the time specified and in writing.

We accept all orders subject to crop conditions, and on condition that the same shall be void should injury befall our stock from hail, frost, or other causes beyond our control.

U. S. Espalier Nursery Co.
Sherwood, Oregon

Member:
Oregon Association of Nurserymen
The American Pomological Society



SIGWARD EDSTROM, Owner

UNITED STATES ESPALIER NURSERY COMPANY

SHERWOOD, OREGON

DWARF AND ESPALIER FRUIT TREES

ORDER NOW

~~1958~~ Fall and Winter ~~1959~~
Transplanting and Shipping Season
November to March

VARIETIES	ESPALIERS		DWARFS			
	HORIZONTAL CORDON		3/8"-1/2"	1/2"-5/8"	5/8"-3/4"	3/4" & up
	1 Tier	2 Tier	Trunk	Trunk	Trunk	Trunk
ALMONDS						
I.X.L.—Nuts are large and symmetrical; shell soft, smooth; kernel large and well filled.						
NE PLUS ULTRA—An excellent type; good producer; pollenizer; nuts medium to large; flavor good.						
APPLES						
BEVERLY HILLS—Cross of Melba and Early McIntosh. Fruit has white flesh, skin pale yellow with red stripes and splashed with red, quality very good. Well suited for Southern California coastal climate. Early Summer.						
CORTLAND—An attractive red, darkly and obscurely striped apple with white flesh, slow to discolor on exposure to air, very good for cooking, dessert or market. Annual bearer. Late.						
EARLY CRIMSON—This apple ripens a week ahead of Yellow Transparent. Good eating and cooking. Fruit is brilliant red. Early.						
GRAVENSTEIN—A large attractive orange-yellow apple overlaid with stripes of red. August.						
KING—A large apple of beautiful red on a yellow background, crisp flesh, juicy and a good keeper. Late.						
KING DAVID—Very large fruit, handsome red; excellent for dessert. Ripens in Winter.						
LODI—Looks similar to Yellow Transparent, but is larger, does not grow mealy as quickly, keeps better, ripens a little later. Early.						
NORTHERN SPY—One of the finest apples with large fruit of thin skin and pale yellow ground-color nearly concealed with bright red. Late.						
RED DELICIOUS—A red striped, long pointed apple of fine flavor and bouquet. October-November.						
RED GRAVENSTEIN—A deep red Gravenstein apple with excellent quality. Fall.						
RED JONATHAN—One of the finest winter apples; skin is bright red, thin and smooth. Flesh is crisp, juicy and a pleasant sub-acid flavor. Highly valued as a table and cooking apple. November.						
RED McINTOSH—All red; reproductive. Keeps well. White flesh, juicy and tender.						
RED ROME—A late winter apple, one of the best keepers.						
RED STAYMAN—An offspring from the Winesap—although the fruit is larger. Late.						
RED WINESAP—A deep red winter apple, good for eating and cooking.						
WHITNEY CRAB APPLE—This crabapple has all the good qualities of the best crabapples. Fruit is large, uniform in size and shape, skin is light yellow shaded and striped with red. August.						
YELLOW DELICIOUS—Large golden-yellow fruit. Flesh crisp and juicy, of very fine texture. Hardy grower, prolific bearer. September.						
YELLOW NEWTON—Medium to large fruit. Greenish yellow to yellow; good eating and cooking. Ripens in Winter.						
YELLOW TRANSPARENT—A very early medium large, pale yellow apple. Abundant bearer. August.						
APRICOTS						
BLLENHEIM—Large, oval. Yellow, rich and juicy. Regular and prolific bearer. August.						
PERFECTION—New. Extra large fruit. Flesh firm, juicy with rich flavor. July-August.						
ROYAL—Flesh is deep orange with red cheek; rich and sweet flavor; medium size; good bearer. August.						
FILTON—Fruit large size; rich apricot color; flavor of highest quality; bears very heavy. August.						
WENATCHEE MOORPARK—Very large size; skin orange with red cheek; flesh firm; juicy; good flavor. July-August.						
CHERRIES (SEMI-DWARF) (On Mahaleb)						
BING—Large fruit, black; very fine. July.						
BLACK REPUBLICAN (Pollenizer)—Fruit dark color; rich, solid and an excellent keeper.						
BLACK TARTARIAN (Pollenizer)—Large, purplish black, half tender; flavor mild and pleasant.						
LAMBERT—Very large fruit, dark-red. Flavor sweet, or very mild sub-acid, aromatic, rich. July.						
MONTMORENCY—Large; red, tender flesh; mildly acid. One of best canning varieties. Late June.						
ROYAL ANN—(Napoleon Bigarreau) pale yellow with bright red cheek, flesh very firm, juicy and sweet. One of the best for canning. July.						
SAM—This new variety resembles the Lambert but is also a good pollenizer.						
VAN (Pollenizer)—Fruit is Bing type; firmer and just as large; sweet; bright black; somewhat resistant to cracking. Earlier than Bing.						

DWARF FRUIT TREES

Dwarf trees are grown from the same stock as our espaliered trees, and have most of their advantages. They require very little space—only one-fourth as much as an ordinary tree, yet they yield an abundance of delicious fruit.

When fully grown, dwarf trees remain low, and by proper pruning they can be kept down to six feet. This makes it easy to prune and spray, and the fruit, which is of true variety, is within reach for easy picking.

Espalier Trellis-Trained Fruit Trees Grow Like Vines and Produce Delicious Fruit

Beautify your home with an “orchard” growing on vines! U. S. Espalier Fruit Trees grow in artistic vine-like patterns against any wall, trellis or fence. They yield an abundance of delicious fruit that is often larger and richer than fruit from regular trees. Developed in Switzerland where garden space is limited, these unique trees are now available in America and add a distinctive touch of beauty to any home or garden.

Espalier Trees Provide Blossoms In Spring, Fruit In Autumn

The variety of designs into which Espaliers can be trained is almost unlimited. T-shapes, U-shapes, palmettes, candelabra, horizontal and vertical cordons, pyramids and many other interesting designs can be worked out to fit any space in your yard. Trained around windows, planted against a fence or as a hedge, U. S. Espalier Fruit Trees add new beauty to your home with their gorgeous blossoms, abundant foliage and ripening fruit.

Espalier Trees Need Minimum Space and Care

An Espalier tree needs no more space or care than a rose bush. Genuine U. S. Espalier Fruit Trees are propagated from true dwarf roots which limit their size and growth. They come from the nursery ready-trained, with complete instructions for planting and care.

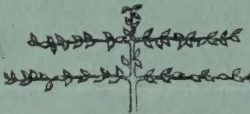
Horizontal Cordons

(T-Shaped)



ONE-TIER.

Spread (width between extreme shoots of lower tier) 4 to 8 feet. Height: 2 to 3 feet.



TWO-TIER.

Spread: 4 to 9 feet. Height: 3 to 4 feet.

VARIETIES	ESPALIERS		DWARFS			
	HORIZONTAL CORDON		3/8"-1/2"	1/2"-5/8"	5/8"-3/4"	3/4" & up
	1 Tier	2 Tier	Trunk	Trunk	Trunk	Trunk
NECTARINES						
BOSTON—Medium; deep yellow with a bright blush and deep mottlings of red; flesh yellow without any red at stone; sweet; freestone.						
QUETTA—A new variety; flesh yellow and highly colored; very hardy.						
PEACHES						
DIXIE GEM—Fruit is early, nearly freestone; good texture and quality.						
ELBERTA—Large size, freestone, bright color, yellow flesh. September.						
GOLDEN JUBILEE—A new yellow freestone ripening ahead of the Rochester; firm, rich in sugar, delightfully fragrant. July to August.						
HALE HAVEN—A new variety of outstanding merit. Fruit fine grained, firm, rich, golden fleshed freestone. Bears very heavily. Ripens two weeks ahead of Elberta.						
J. H. HALE—Very large; globular; deep yellow overlaid red. Very solid flesh. September.						
KIM EARLY ELBERTA—A highly colored freestone; flesh yellow with small pit. Ripens earlier than Elberta.						
ORANGE CLING—A clingstone good for canning, large and attractive with yellow flesh.						
RED HAVEN—One of the earliest freestones, ripening about 10 days ahead of Golden Jubilee. Bright red color with creamy yellow background; smooth skin; heavy bearer. July to August.						
RIO OSO GEM—This fine peach ripens about a week after J. H. Hale, is more highly colored and finer grained.						
ROCHESTER—Yellow freestone, good size, very sweet and fine flavor. August.						
VETERAN—A yellow-fleshed freestone similar to Elberta but matures earlier.						
PEARS						
BARTLETT—Large size, with beautiful blush next to sun. Very juicy and high flavored. Strong grower. Very popular. August-September.						
BOSC—A high quality variety with a distinctive long neck, fruit large, yellow and extra sweet. Excellent for both cooking and eating. October-November.						
CLAPP'S FAVORITE—Bright yellow with red cheek. Rich flavor. Sweet and refreshing. Flesh melting, very pleasant flavor. September.						
COMICE—Large; crimson cheek; melting; perfumed; flesh luscious. October-November.						
D'ANJOU—Large; buttery, melting, vinous flavor. November-December.						
FLEMISH BEAUTY—Fine looking large fruit, juicy. Strong grower and good bearer. September-October.						
HARDY—An early fall pear, large lemon-yellow over-spread with cinnamon russet. Very juicy and sweet. September.						
SECKEL—Although this is not a large pear it is by far the sweetest and most delicious.						
WINTER BARTLETT—Very fine quality resembling the Bartlett but ripens late in the fall.						
WINTER NELIS—A delicious winter pear of medium size; flesh yellowish white; very juicy when ripe. December.						
PLUMS						
BLIREIANA—A flowering plum with bronze foliage. Blossoms are deep pink, double and fragrant.						
BURBANK—Beautiful dark red with delicate bloom. Flesh rich yellow. Small stone. Fine quality. August.						
CLIMAX—Beautiful, cherry red; yellow-golden meat; delicious flavor; large, heart-shaped. July.						
ITALIAN PRUNE—A fine late prune. Oval, purple fruit. Juicy and very productive. Delicious. September.						
PEACH PLUM—Fruit large and one of earliest to ripen; regular, roundish; skin red; flesh greenish-yellow; tinged with red at maturity; rich flavor. July.						
PRESIDENT—Fine flavor; large; skin blue; flesh yellow; heavy bearer; August.						
SANTA ROSA—Large; purplish crimson; flesh yellow, mottled crimson. July-August.						
SATSUMA—Very large; well flavored with blood red flesh; skin red; small pit; good for canning. July.						
SHIRO—Egg-shaped; medium size, smooth, bright yellow. Very productive. August.						